



Cream-Cheesy Drizzle

By Erin Fletter

Prep Time 7 / Cook Time / Serves 4 - 6

Equipment

- Large mixing bowl
- Dry measuring cups
- Measuring spoons
- Liquid measuring cup
- Hand mixer

Ingredients

Cream-Cheesy Drizzle

- 4 oz cream cheese ******(for DAIRY ALLERGY sub dairy-free/nut-free cream cheese—more info below)******
- 1/4 C powdered sugar
- 1 tsp lemon juice
- 1/4 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******
- 1 pinch salt
- 1/4 to 1/2 C whole milk ******(for DAIRY ALLERGY sub dairy-free/nut-free milk)******

Food Allergen Substitutions

Cream-Cheesy Drizzle

Dairy: Substitute dairy-free/nut-free cream cheese OR make a dairy-free pineapple drizzle with 1 to 2 tsp pineapple juice from can of crushed pineapple used in Springtime Carrot Cake Doughnut Holes recipe

mixed with 1 T powdered sugar. Substitute dairy-free/nut-free milk,

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Instructions

Cream-Cheesy Drizzle

measure + add + whip

Measure and add **4 ounces cream cheese, 1/4 cup powdered sugar, 1 teaspoon lemon juice, 1/4 teaspoon vanilla extract, 1 pinch of salt,** and **1/4 cup milk** to a large mixing bowl. Using a hand mixer, whip until smooth, adding more milk by the tablespoon until the consistency is thin enough to pour! Drizzle over cooled doughnut holes and enjoy!